

## APPETIZERS

### **Mezze Platter** GF\*

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread 16

### **Baked Brie** GF\*

Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil 16

### **Ox Lobster Tacos** GF\*

Freshly shucked local lobster, tomato, scallion, avocado, chipotle aioli, flour tortillas 22

### **Mussels** GF\*

Garlic, shallots, white wine, saffron, vadouvan aioli with grilled bread 16

### **Truffle Parmesan Fries**

Hand-cut aged potatoes, herbs, white truffle oil, parmesan 13

### **Crispy Calamari**

Peri peri sauce, banana & peppadew peppers, arugula, lime aioli 16

### **Ox Wings** GF\*

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds 16

### **Tuna Tartare\*** GF\*

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, potato chips 20

### **1/2 Dozen Oysters\*** GF

Champagne mignonette, cocktail sauce, lemon  
Ask your server for today's selections 18

### **Blistered Shishito Peppers**

Coarse sea salt, lemon thyme aioli 13

## SOUP & SALADS

### **Classic Clam Chowder**

Bacon, tabasco, chives, oyster crackers 15

### **Pear Salad** GF

Little Leaf Farms greens, sliced pears, VT goat cheese, roasted hazelnuts, maple dressing 14

### **Classic Caesar** GF\*

Romaine hearts, garlic croutons, Caesar dressing, parmesan 13

### **Wedge Salad** GF

Iceberg lettuce, diced tomatoes & avocado, pickled red onions, bacon, house made blue cheese dressing & crumbled blue cheese 15

### **Add to any salad**

grilled marinated hanger steak\* GF 18

miso & orange marinated salmon\* GF 18

grilled shrimp GF 15

marinated Bell & Evans grilled chicken breast GF 14

## BURGERS & SANDWICHES

### **House Burger\***

Hand packed patty, lettuce, tomatoes, spicy pickles 17

### **The "Sin" Burger\***

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese 19

"Boston Magazine "Battle of the Burger" Winner 2013, 2014, 2015"

## SIDES

### **Roasted Sweet Potato Wedges** GF

spicy smoked paprika honey, blue cheese 9

### **Hand Cut French Fries** 10

**Sautéed Spinach** GF 9

## PASTA

### **Pumpkin Ravioli**

Dried cherries, wild mushrooms, sage brown butter sauce, parmesan 27

### **Lobster Scampi**

House made linguini, cherry tomatoes, garlic, shallots, parmesan, white wine, lemon & butter sauce 38

### **Rigatoni Bolognese**

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese 29

## ENTREES

### **Miso & Orange Marinated Salmon\*** GF

Lemon orange potatoes, cucumber, cilantro & pickled ginger salad, sesame lime vinaigrette 29

### **Icelandic Cod\*** GF\*

Roasted fennel, fingerling potatoes, baby carrots, lobster Newburg sauce, buttery toasted panko crumbs 30

### **OX Crispy Chicken** GF

Herb marinated Bell & Evans boneless half-chicken w/sage red bliss smashed potatoes, sautéed garlic & spinach, chicken au jus 29

### **14oz. Kurobuta Pork Chop\*** GF

Blue Hubbard squash puree, crispy duck fat potatoes, roasted brussels sprouts, honey cider glaze 33

### **Grilled Marinated Hanger Steak\*** GF\*

Herb fries, grilled asparagus, green Chimichurri 33

### **Roasted Brussels Sprouts** GF

parmesan cheese & lemon 10

### **Sage Infused Red Bliss Smashed Potatoes** GF 9

**Grilled Asparagus** GF 10

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. GF Gluten Free GF\* Can be prepared Gluten Free V: 10.26.21